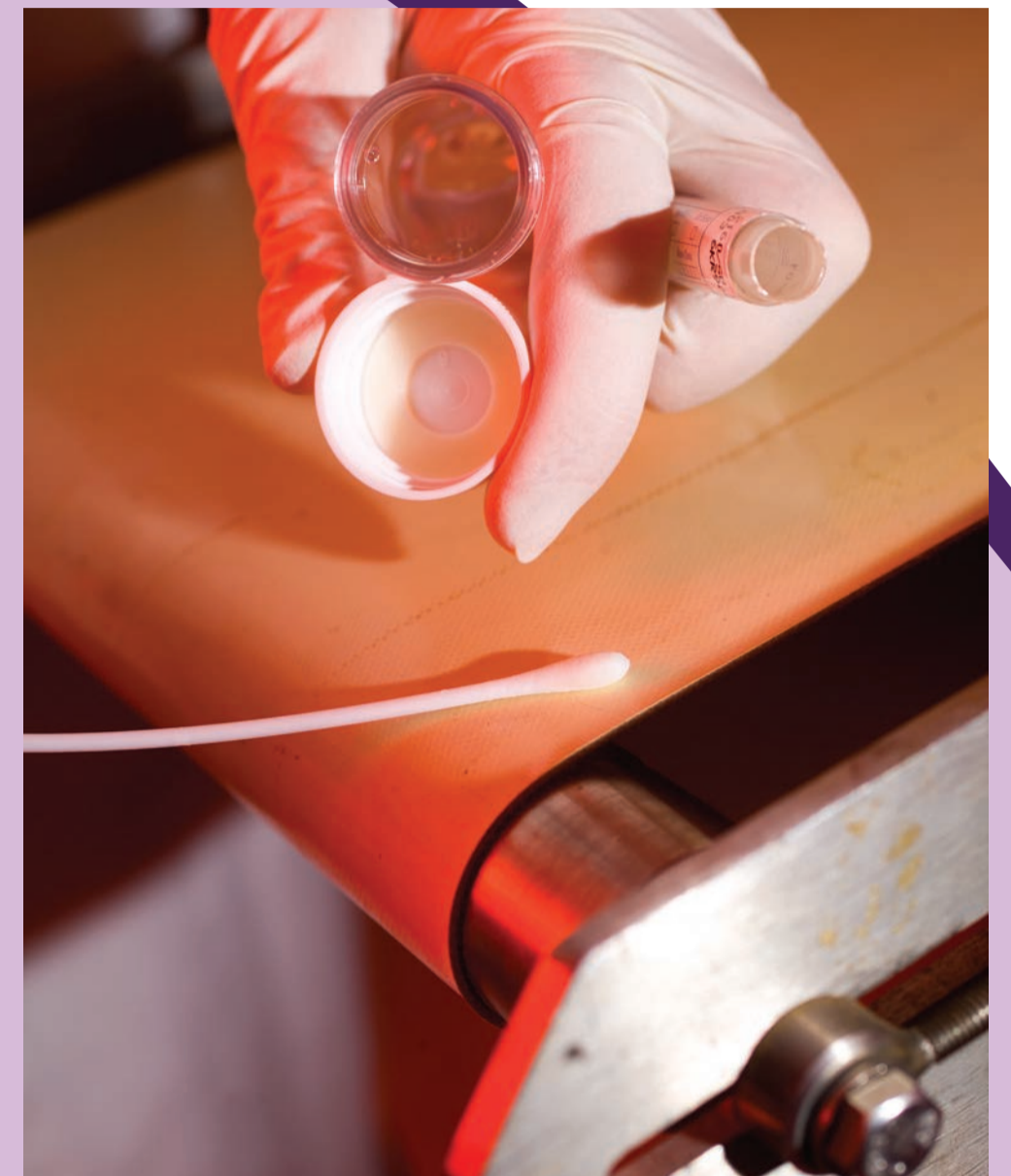


# On-site troubleshooting of microbial issues

All food manufacturers have experienced issues from moulds, yeasts and/or bacteria at some point. At times like these it is useful to have experienced experts in food microbiology to call on.

Our microbiologists can visit your site, talk through the issues you might have, and if necessary take samples to determine the cause of the problem  
**- and help you solve it!**



In making a foodstuff, there are a number of potential sources of microorganisms. These include:

- Raw ingredients
- Factory environment
- Factory equipment
- Operatives

When things go wrong it is not always apparent what is causing the problem. It could be, for example:

- Routine microbial counts may be out of specification
  - Customer complaints have drastically increased because the product is spoiling before the end of its shelf life
  - Pathogens have been detected
- or even
- Customers have become ill after eating products!

